

Cranberry Cream Scones

Makes: 84 Servings

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Ingredients	Weight	Measure
All-purpose flour	9 lb 7 oz	2 gal + 1 1/4 qt (36 3/4 cups)
baking powder	3 3/4 oz	1/2 cup
Butter	5 lb 11 oz	3 qt (11 1/3 cups)
Sugar	3 lb	1 3/4 qt (6 3/4 cups)
Lemon peel, grated	1 1/2 oz	1/2 cup
Salt	1 1/2 oz	2 Tbsp + 1 1/2 tsp
Heavy cream	46 oz (2 lb 14 oz)	1 qt + 1 1/2 cups (5

Nutrition Information	
Nutrients	Amount
Calories	580
Total Fat	31 g
Saturated Fat	19 g
Cholesterol	90 mg
Sodium	590 mg
Total Carbohydrate	70 g
Dietary Fiber	2 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	6 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

Cranberries, sweetened dried	3 lb 9 oz	3 1/4 qt (13 1/2 cups)
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Directions

1. Place flour and baking powder in large bowl.
2. Stir until blended; set aside.
3. Place butter and sugar in mixer bowl.
4. Beat with paddle on high speed 5 minutes until light and fluffy.
5. Add lemon peel and salt.
6. Mix on low speed until blended.
7. Add flour mixture and cream alternately in 3 additions.
8. Mix on low speed 30 to 60 seconds after each addition until just blended. Do not overmix.
9. Add cranberries.
10. Mix on low speed 30 to 60 seconds until just blended.
11. Portion with #8 scoop onto prepared 16 x 24 inch sheet pan.
12. Bake at 350 degrees F for 15 to 20 minutes until light tan.